

# JELLO

## RHYMES



America's Most Famous Dessert

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America's Most Famous Dessert

# MANY REASONS FOR JELL-O

Edited by

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SCIENTISTS, through intensive research and countless experiments, have discovered long since, that sweets are essential and important factors in the well-being of every normal human being; that to them the body is indebted for its inner heat, its energy, and its activity.

Nutrition experts and dietists are agreed that the dessert is of as great value as the more hearty dishes, in the perfectly balanced meal.

Housewives declare there is no food product which so adequately answers the requirements of a well-

planned menu as JELL-O, and furthermore they select JELL-O for their first choice in dessert dishes for the following reasons:

It is equally suited to the needs and appetites of both children and adults.

It is the one dessert of which the family never tires.

It is the most easily prepared of all sweet dishes.

It may be varied in so many delectable ways that a different, tempting dessert is possible every day.

It is delightful and satisfying in both summer and winter.

It is always available no matter where one may be located and keeps perfectly if one desires to buy in quantity.

It combines deliciously with fruits, nuts, cream, and other tempting and nourishing accessories.

It is appropriate for the simple meal or for the elaborate menu.

It is convenient, inexpensive and wholesome.

## MOTHERS HAVE LEARNED

that the perfectly healthy child is the child who eats with a : that it is inexpedient to provide children with food which is repu to them, and that a simple palatable dessert is both refreshing wholesome for the child with a small appetite. They have lea too, that rather than discourage a liking for sweets, in their child

it is far better to provide the right sort of sweet dishes, and to encourage the child to eat and enjoy them.

The wise mother knows that her children are never more delighted than when JELL-O, in some one of its many variations, forms the dessert; and she takes advantage of this fact, and combines with JELL-O, the milk, cream, eggs, and fruit which should form a part of the dietary of a well nourished child, but which, often, are disliked by the little folks.

### DOCTORS, TOO,

endorse JELL-O. They know that it is a pure, clean food, made entirely of pure, clean, wholesome products, each one of which is necessary for the upkeep of the human body. Protein, bone builder and muscle maker; carbohydrates, sources of physical and mental energy; fruit acids, valuable because of their mineral content, are all found in JELL-O, which is made of pure refined, protein-supplying gelatine; clean, white, pure sugar which is 100 per cent carbohydrate, and delicious fruit flavorings and juices.

*Little Miss Muffet, sat on a tuffet, eating curds and whey;  
But with **JELL-O** beside her, no tiny black spider,  
Could frighten Miss Muffet away.*



Jucile  
Patterson  
Marsh



## HOW TO WHIP JELL-O

Whipped JELL-O is not only a most delectable, airy and tempting dessert in itself, but it adds a most attractive and novel touch to other delightful desserts, and by its use one may provide a wide and varied assortment of dainties. Whipped JELL-O may be served in sherbet glasses with plain cream; or it may be used in combination with whipped cream or other clear moulded JELL-O. It may be embellished and beautified with fruits, nuts or sweetmeats.

To whip JELL-O successfully, prepare it as usual, and chill thoroughly, but before it begins to stiffen beat it vigorously with a revolving egg beater until it becomes light, frothy and opaque. Continued whipping will produce a fine textured, creamy product resembling whipped cream. Take care to beat JELL-O in a cold place, using a deep vessel for the work, in order that the liquid may be kept from splashing. Whipped JELL-O may be moulded like the clear JELL-O or it may be piled in serving dishes and garnished with fresh or candied fruit. If whipped cream is to be used in combination with JELL-O, fold it in as the JELL-O stiffens.

## HOW TO ADD FRUITS TO JELL-O DESSERTS

Fruits, fresh, canned or candied, or nuts may be used delightfully in combination with JELL-O in making delicious desserts. They may be placed in layers in the clear JELL-O or scattered through it, or used to enrich the whipped JELL-O, as one prefers.

For a fruited JELL-O, cool the liquid almost to the point of congealing, then stir in the prepared fruit or nuts, and stir gently, keeping the dish in a very cold place until the JELL-O begins to grow firm. Then set it away to chill.

To arrange a mould of JELL-O with layers of fruit or fruit and nuts, pour in a little of the liquid JELL-O, place on ice to chill and harden. Then arrange a layer of fruit over the surface, and pour a little of the liquid JELL-O about the fruit. Chill once more, then repeat the process until the mould is full. Chill well before serving.

Charming dishes may be made in this way with stars or flowers cut from maraschino cherries, or halved white grapes, strips of angelica, pistachio nuts, large halved peaches or pears, fresh strawberries or other handsome fruit.



## DELICIOUS WHIPS

### RASPBERRY BAVARIAN CREAM

Wash one box of raspberries and sprinkle with four tablespoonfuls of sugar. Dissolve a package of Raspberry JELL-O in three-fourths pint of boiling water and when cold and still liquid whip to consistency of whipped cream. Then fold in the raspberries and juice. Set in a cold place to harden. Serve with whipped cream and garnish with fresh berries. Use canned berries when fresh are out of season.

### PINEAPPLE BAVARIAN CREAM

Dissolve a package of Lemon JELL-O in half a pint of boiling water and add half a pint of juice from a can of pineapple. When cold and still liquid whip to consistency of whipped cream. Add a cup of the shredded pineapple. Pour into mould and set in a cold place to harden. Turn from mould and garnish with sliced pineapple, cherries or grapes.

### CUSTARD FOR WHIPPED JELL-O

Scald one cup milk in double boiler. Beat yolks of two eggs, add three tablespoonfuls sugar, and pour on the scalded milk. Pour back into double boiler and stir until creamy. Take from the hot water, cool and flavor with one-half teaspoonful vanilla.

*There was an old woman  
Who lived in a shoe;  
Had so many children  
That pies would not do:  
So she made them some JELL-O,  
Strawberry 'tis said,  
Then contented and happy  
They hopped off to bed.*



*Joan Patterson/Mark*



*Humpty Dumpty sat on the wall,  
Watching how **JELL-O** is made;  
Add water, not cold, then pour into a mold:  
And put out to cool in the shade*

## NEW RECIPES

**B**ECAUSE JELL-O is so convenient, so adaptable and so filled with delightful possibilities, to invent new dainties from it is a fascinating occupation. The resourceful housewife will discover for herself many attractive ways of combining odds and ends of fruit, small portions of cream, or the single egg yolk or white left from some other dish, in some tempting desserts or salad with JELL-O.

Or she may prefer making some of the very delicious new dishes which have been evolved expressly for her use by culinary experts who are constantly experimenting with JELL-O, and inventing novel and toothsome dishes to be made from it.

### MAPLE CREAM FILLING FOR CAKE

Dissolve one-half package of Orange JELL-O in one-half cup of maple syrup heated to boiling point. Cook one-half cup of maple syrup and one-half cup of granulated sugar until a drop will form a hair from the prong of a fork. Beat the white of one egg stiff, add syrup in thin stream, beating all the time. Slowly beat in JELL-O and continue beating until the mixture will stand up in points. Use between layers and on top of cake.

### CHERRY SALAD

Dissolve one package of Cherry JELL-O in one pint boiling water. As it begins to jell add two tablespoonfuls candied ginger (cut fine), one cup white cherries and one cup cooked pineapple (cut small). Set to harden and serve with fruit salad dressing.



### MOCHA CHARLOTTE

Dissolve one package Chocolate JELL-O in one and three-quarters cups of coffee (moderate strength) which has been strained through a fine cloth and heated to a boiling point. Add the JELL-O slowly, stirring meanwhile, and add one-eighth teaspoonful salt. When cold and beginning to thicken add one teaspoonful vanilla and one-half cup heavy whipped cream. Mould in individual moulds. Serve with whipped or plain cream slightly sweetened, or custard dressing. Nutmeats and diced marshmallows may be added to it or used as a garnish.

### PEAR WHIP

Dissolve one package of Lemon JELL-O in one-half pint of boiling water and one-half pint of juice (strained) from canned pears. Pour into a quart measuring cup, pack in ice, and when cool but not thick whip with egg beater until of consistency of whipped cream. Then fold in one-half pint pears, halved and crushed with a fork. Beat one-half pint of whipping cream until thick, add one-half cup sugar and one-half teaspoonful vanilla, and fold lightly into the beaten JELL-O. Pile in stem glasses and garnish with chopped nuts.

## FOR SPECIAL OCCASIONS

**T**EMPTING and delicious as the mould of clear, sparkling, glowing JELL-O may be, and appropriate as it undoubtedly is for almost every occasion, there are special days, and special events when something even more inviting, and more beautiful and delightful is in demand. Some holiday party, or some family fete day when the best that is to be had in sweets or delicacies is in order. It is on these occasions that JELL-O comes to the housewife's aid most efficiently and adequately, with all sorts of suggestions and possibilities in the way of refreshing, unusual salads, tempting moulds and sweets and appealing dainties, every one of which may be prepared quickly, easily and inexpensively.



*Jucile Patterson Marsh.*



### CRANBERRY MOULD

Dissolve a package of Lemon JELL-O in three-fourths pint boiling water. When cool add two-thirds cup cranberry pulp which has been sweetened and rubbed through a sieve. Pour half in a mould and when firm pour on the other half whipped according to directions on page 4. Very fine with turkey and fowl generally.

### PLUM PUDDING

Dissolve a package of Lemon JELL-O in a pint of boiling water, and while still hot stir in three-fourths cup Grape Nuts or one cup coarse dried and browned bread crumbs, three-fourths cup stoned raisins, three-fourths cup English walnut meats, three-fourths cup cooked prunes and one-fourth cup citron—all cut fine; one-half teaspoonful cinnamon, one-fourth teaspoonful cloves. Salt to taste. Mix and let harden. Serve with whipped cream or pudding sauce.

### APPLE SNOW JELL-O

Dissolve a package of Strawberry JELL-O in a pint of boiling water. When partly cold turn into sherbet glasses, filling three-quarters full. When firm pile Apple Snow on top. To make Apple Snow dissolve one-half package of Lemon JELL-O in half a pint of boiling water. When cool whip to consistency of thick whipped cream. Then add one grated apple and four tablespoonfuls of sugar.

*Simple Simon met a pieman  
Going to the fair;  
With plenty of **JELL-O**  
Lucky fellow, to feed all the children  
there.*





# JELLO

## RECIPES



for

### THE CHILDREN

**W**HETHER it is a party or just for every day, children delight in dishes that are not only tempting to the palate, but pretty to look at as well. This is one of the chief reasons why JELL-O is so popular with the little folks; it tastes good, and it looks good, and, although this is not so important to the child himself as to his mother, it is good for him. Other dishes, which because of their healthful properties should be included in his dietary, the mother often finds it difficult to coax him to eat, but when combined with JELL-O, even these may be made attractive and tempting.

A JELL-O DESSERT every day for the kiddies will not only please them and solve mother's problem, but will prove satisfactory and delicious to the youngest toddler as well as to father and mother.

#### GLORIFIED RICE

Dissolve a package of Lemon JELL-O in half a pint of boiling water. Add one-half pint of canned pineapple juice or any fruit juice. When a cold liquid, whip to the consistency of heavy whipped cream. Have two cups of cold boiled rice cooked dry. Fold the rice into the whipped JELL-O. Add one cup whipped cream, four tablespoonfuls sugar, and salt to taste. Set in a cold place to harden.

#### MARION HARLAND'S PRUNE WHIP

Dissolve one package of Lemon JELL-O in a pint of boiling water and set it aside until it begins to thicken. Then beat with an egg beater until it reaches the consistency of whipped cream. Stir in one cup of chopped prunes which have been stewed until very tender. Very much better if one cup whipped cream is added. Turn into mould to harden. Add more sugar to the water in which they were cooked, and boil this down to a thick syrup. When cold, pour it about the base of the dessert, after you have turned it out, and arrange whole prunes as a garnish.

#### SNOW PUDDING

Dissolve a package of Lemon JELL-O in a pint of boiling water. When cold and still liquid whip with an egg-beater to consistency of whipped cream. Let stand till firm and then pile it by spoonfuls into sherbet glasses and serve with custard flavored with grated rind of fresh lemon.



Mary, Mary, quite contrary,  
What does your garden grow?  
Silver bells and cockle shells  
And rows of sweet **JELL-O.**



Lucille Patterson and Mark

## JELL-O FOR CONVALESCENTS

**T**HE RIGHT food is the only food for the invalid or convalescent; it need not be the most costly food, but it must be just what is demanded to satisfy the needs of the patient. The RIGHT food in almost every case is a food which is calculated to supply just the light nourishment and refreshment required, and which is inviting and appetizing in its appearance. JELL-O which contains 12.2 per cent protein, 85.8 per cent carbohydrates, 2 per cent vegetable acid, amply fills both demands. Its 402 calories make it just nourishing and stimulating enough for the person of delicate digestion.

### MRS. HILL'S RASPBERRY JELL-O FRAPPÉ

Dissolve one package of Raspberry JELL-O in a pint of boiling water; let stand until beginning to set, then beat until very light and foamy, and remove to a cool place until firm. Put a large spoonful of canned raspberries or fresh raspberries sprinkled with sugar into individual glasses. With a teaspoon dispose the beaten Raspberry JELL-O above the fruit, and serve. (Any other fruit may be used.)

### GRAPE JUICE WHIP

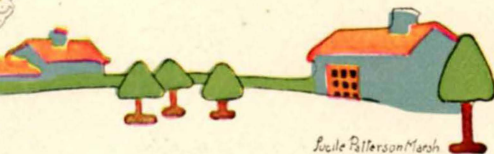
Dissolve one package of Lemon JELL-O in one-half pint of boiling water and add one-half pint grape juice just as it begins to set, whip with egg beater until light and spongy; add one cup whipped cream and stir. Serve very cold in sherbet glasses, garnished with a spoonful whipped cream.

### JELL-O AND BAKED APPLES

Bake six medium-sized apples that have had cores removed and filled with brown sugar and chopped nuts. When cold arrange the apples in a pan and cover them with Raspberry JELL-O (one package dissolved in a pint of boiling water). After the JELL-O has set, cut into squares, using a knife dipped in hot water; serve with whipped cream. Or place each apple in a cup and pour the JELL-O over.



*Mary had a little lamb,  
Whose fleece was white and yellow;  
She took it to the store with her  
To buy delicious **JELL-O***



*Lucile Patterson Marsh*



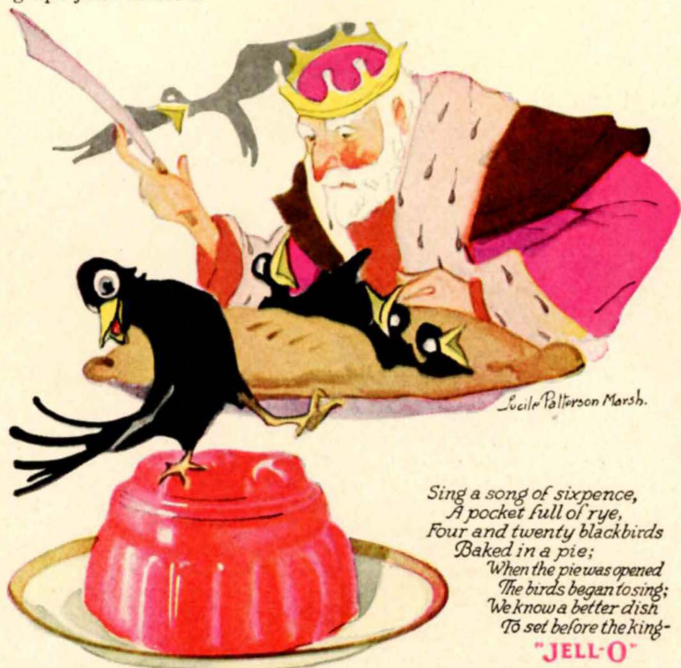
## SUGGESTIONS FOR LUNCHEONS

### GRAPEFRUIT SALAD

Remove the pulp from two grapefruit, separate membrane from pulp over a strainer and leave pulp in large pieces. Sprinkle with two tablespoonfuls of sugar and let drain thoroughly. Dissolve a package of Lemon JELL-O in one-half pint of boiling water. When cool add the grapefruit juice to which enough water has been added to make a half pint. Turn into a shallow pan, let harden and cut in cubes. Serve cubes and pulp mixed in grapefruit shells or on lettuce leaves with French or mayonnaise dressing.

### LOGANBERRY OR GRAPE JELL-O

Dissolve a package of Lemon or Raspberry JELL-O in three-fourths of a pint of boiling water and add one-fourth pint of Loganberry juice. Set away to harden. If Loganberry juice cannot be had, use grape juice instead.



*Sing a song of sixpence,  
A pocket full of rye,  
Four and twenty blackbirds  
Baked in a pie;  
When the pie was opened  
The birds began to sing;  
We know a better dish  
To set before the king—  
"JELL-O"*

Jack and Jill went up the hill,  
A kettle of water to draw;  
For **JELL-O** sweet, is ready to eat;  
With water and nothing more.



#### BEAUTY SALAD

Dissolve a package of Raspberry JELL-O in a pint of boiling water and fill individual moulds or cups one-fourth full. Let harden. Coarsely chop three bananas, sprinkle with lemon juice, and add half a cup of English walnut meats coarsely chopped. Put the mixture in the moulds and pour on rest of JELL-O when it is a cold liquid. At serving time arrange on lettuce with slices of banana sprinkled with nutmeats around the turned-out JELL-O. Serve with salad dressing. This makes nine individual servings.

#### TOMATO JELL-O SALAD

Cook half a can tomatoes with half a cup of celery, half a bay leaf and a small onion cut fine, for five minutes. Strain through a coarse sieve, add two tablespoonfuls vinegar and enough water to make a pint. Heat to boiling point and pour it over a package of Lemon JELL-O. Add a dash of red pepper and salt to taste. Pour in individual moulds and when firm serve on lettuce leaves with salad dressing, or jell in border mould, turn on a platter and fill center with chicken or celery salad.

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JELL-O is put up in six pure fruit flavors: Strawberry, Raspberry,  
Lemon, Orange, Cherry and Chocolate

### SPICED JELLIED PEACHES

Dissolve one package of Orange JELL-O in one cup of boiling water. Add a cup of juice from spiced peaches—or canned peach juice that has been spiced; line the bottom of large or small moulds. When firm arrange on this a cup of spiced or canned peaches cut fine, and add the remaining JELL-O, which should be cold but a liquid. Set aside to harden. To be served as a relish.

### MRS. LINCOLN'S STRAWBERRY MOUSSE

Dissolve one package of Strawberry JELL-O in one pint of boiling water and cool it quickly. Whip one cup of thick chilled cream very stiff and whip into it gradually one cup strained canned or fresh strawberry juice, sweetened to taste. When the JELL-O begins to stiffen, beat it into the cream; pour it into a wet mould having a tight cover; lay buttered paper on top, cover and immerse in one part salt and two parts ice for three hours. Serve in individual glasses.

### TUNA FISH SALAD

Break with a fork the tuna fish from a large-size can. Add one-half cup celery, two pimentos, one-half green pepper (cut fine), a few drops of onion juice, a dash of pepper and salt to taste. Put three tablespoonfuls of vinegar in a pint measure and fill with boiling water. Dissolve a package of Lemon JELL-O in this liquid and when cold pour over the tuna fish mixture. Fill large or individual moulds. When firm turn out on lettuce leaves and serve with salad dressing.

### APRICOT WHIP

Cook one-half pound of dried apricots and sweeten the same as for sauce. Drain juice, add enough water to make one pint, heat to boiling point and dissolve

a package of Orange JELL-O in it. When cool set in ice or very cold water and whip with Dover egg-beater to consistency of thick whipped cream. Then add the drained apricots after they have been put through a colander. Serve either with custard or whipped cream.



*The Little Person's Dish*

*Little Jack Horner  
Sat in a corner,  
About to eat Christmas pie;  
His ma brought him JELL-O  
Rich, sweet and mellow;  
Far better for tummies, say I.*



#### FROZEN FRUIT SALAD

Cut two cups assorted canned and fresh fruits into small pieces. Sweeten to taste and drain off all juice. Dissolve one package of Lemon JELL-O in one cup of boiling water, add enough water to drained juice from fruit to make one cup and add to JELL-O. Set in a cool place. When beginning to jell, add one-half cup of mayonnaise or cooked salad dressing to fruit, mix thoroughly, then add the half jelled JELL-O. Turn into a tightly covered mould and pack in ice and salt for three to four hours. When ready to serve turn from the mould, cut in slices and place on lettuce.

#### FRUIT COCKTAIL

Cut any fresh fruit in season (can be combined with canned fruit), sprinkle with sugar, let stand a half hour and drain. Dissolve a half package of Lemon or Orange JELL-O in one-half pint of boiling water. When cool add fruit juice and fruit, chill and fill sherbet glasses or orange baskets. The juice should be half jellied.

#### PEACH SURPRISE

Dissolve one package of Orange JELL-O in one-half pint of boiling water; when cool add the peach juice with enough water to make a half pint. Line the bottom of individual cups with the JELL-O, let harden and on this arrange one-half peach, the part from which pit has been removed up, and fill with chopped nuts; put enough of the cold JELL-O in to cover the peach. When jellied remove (pit down) and serve with whipped cream.



## DINNER SUGGESTIONS

### MINT JELL-O

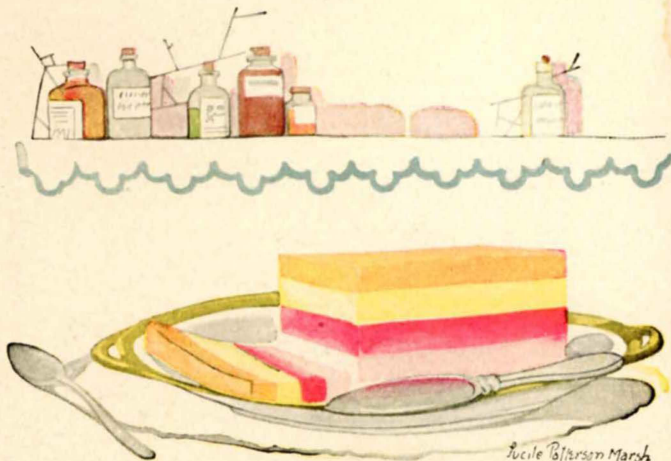
To one and three-fourths cups of water add one-fourth cup of weak vinegar and two tablespoonfuls of sugar. Let come to boiling point; add one-fourth cup of finely chopped fresh mint leaves, and boil one minute. Strain through fine cloth and dissolve one package of Lemon JELL-O in the liquid while it is still at boiling point.

### NUT FRAPPÉ

Dissolve a package of JELL-O, any flavor, in a pint of boiling water. Set aside to harden. Stir four tablespoonfuls of sugar into one-half pint of whipped cream. When JELL-O is just on the point of setting mix JELL-O and whipped cream by beating with a fork, and add one cup chopped nuts. Serve in sherbet glasses with fresh or preserved fruit, saving some of the nuts to use as a garnish.

### JAPPY JELL-O COMPOTE

Pour half a cup or cup of peach juice into a pint measure; fill with water, let come to boiling point, and dissolve a package of Lemon or Orange JELL-O in it. Add one cup of cooked rice (cold). Pour half into a dish or individual moulds and set away to harden. Place six or seven halves of peaches on the jellied rice and cover with the remainder of the rice. Serve with meat course, or for dessert with whipped cream.



## THE EASY JELL-O WAY

THE making of a JELL-O dessert requires almost no explanation, but a few suggestions which may aid one in obtaining even quicker, more delectable results may be of service.

Never use more water or liquid than one pint to each package of JELL-O for most successful results, and if it is desired to cool the dessert very quickly, use only half a pint of boiling liquid, stirring well until the JELL-O is dissolved, then add half a pint of iced water, or iced liquid. Results may be hastened by standing the mould of JELL-O in cracked ice to chill.

If whipped cream or stiffly beaten egg white is to be added to JELL-O, chill the JELL-O until it begins to thicken, then fold in the whipped cream or egg, and place on ice.

Canned pineapple produces better results than fresh in JELL-O desserts; if the latter is used, cook it in a thin syrup until it is clear, before adding it to the JELL-O.

When ready to serve JELL-O desserts, dip the mould for a second or two in warm water, taking care that the water reaches to the top of the mould, then arrange a plate over it so that the mould is exactly in the center, and turn plate and mould together. A gentle shake will suffice to unmould the jelly.

*A dillar, a dollar, a 10 o'clock scholar;  
What made you come so soon?  
Back home you go, you surely know:  
That JELL-O is served at noon.*



*Lucile Patterson Marsh*

# JELL-O ice cream powder



*Makes*  
ice cream, ices & puddings



*Easily and Quickly Made*

WE make Jell-O Ice Cream Powder to bring the making of ice cream at home to as simple a process as the making of Jell-O. We have a powder that requires no sugar, no eggs, no flavoring, no cooking, no bother at all in order to make the most delicious ice cream. Each package makes nearly two quarts.

*Just Add Milk*

Be sure you get the genuine Jell-O Ice Cream Powder and be sure not to confuse it with Jell-O. Dissolve the contents of the package in a quart of milk, or three-fourths milk and one-fourth cream, and freeze in the usual way. The more cream you use, of course, the richer your finished result will be. Condensed or evaporated milk may be used.

*Four Flavors*

Jell-O Ice Cream Powder is made in four flavors—Vanilla, Strawberry, Lemon, and Chocolate. It is also made Unflavored so that the user may add any flavor desired.

It is sold by grocers and general storekeepers.



## *The Same Price as Jell-O*

### PLAIN ICE CREAM

Dissolve the contents of a package of Jell-O Ice Cream Powder (any flavor) in a quart of milk, or three-fourths milk and one-fourth cream mixed. Put Jell-O Ice Cream Powder in a dish and pour on it one cup of the fluid, and stir it to a thick smooth paste to avoid lumps; add rest of the fluid and stir till thoroughly dissolved. Freeze in the usual way.

### A ONE FLAVOR BRICK

For a "brick" of one flavor alone, like the Strawberry brick on the front cover page, pack the mould full of the ice cream that has been frozen for the purpose. Pack the ice cream into the mould firmly and smoothly or it will not become a firm brick. Put the cover on and pack it in salt and ice. Let it remain there for an hour or more. To remove from the mould, immerse in warm water for an instant, turn out on a flat plate and cut with a knife which has been dipped in warm water.

### DELICIOUS CREAM PUDDING

Mix a package of Jell-O Ice Cream Powder, any flavor, with five level tablespoonfuls of cornstarch, and a pinch of salt. Dissolve in a little cold milk, taken from a quart, adding the milk, a little at a time, until you have a smooth paste. Put the rest of the quart of milk in a double boiler, heat to scalding point, stir the powder mixture into it, and cook about fifteen minutes.

### PEACH ICE CREAM

Dissolve one package of Vanilla Jell-O Ice Cream Powder and two cups sugar in one quart of milk and cream mixed, and freeze very thick but not hard.

Pare and mash a quart of peaches.



Stir them quickly, into the frozen cream. Turn the crank rapidly five minutes, then remove the dasher and set away two hours to ripen.

### ORANGE SHERBET

Three-quarters of a cup of orange juice and juice of one lemon, two cups of sugar, five cups of water. Grate the rind of two oranges and rub into the sugar. Add the water and boil three minutes. Strain through a cheese cloth. Dissolve in the sugar and water one package of Lemon or Unflavored Jell-O Ice Cream Powder. Add the juice of orange and lemon, and when perfectly cold, freeze. Makes three quarts.

### LEMON SHERBET

Three-quarters of a cup of lemon juice, two cups of sugar, five cups of water. Grate the rind of two lemons and rub into the sugar. Add the water and boil three minutes. Strain through a cheese-cloth. Dissolve in the sugar and water one package of Lemon or Unflavored Jell-O Ice Cream Powder. Add the lemon juice, and when perfectly cold, freeze. This makes about three quarts of delicious sherbet.

*Write us for a book of Jell-O  
Ice Cream Powder Recipes*

THE GENESEE PURE FOOD COMPANY  
LE ROY, N. Y.

The logo is an oval shape with a colorful, mottled background in shades of yellow, orange, and green. The word "JELL-O" is written in large, bold, red capital letters at the top. Below it, the words "ice cream" are written in a smaller, green, lowercase serif font, and "powder" is written in a larger, green, lowercase serif font at the bottom.

**JELL-O**  
ice cream  
powder

## FACTS ABOUT JELL-O

JELL-O, America's Most Famous Dessert, though so easily prepared, so inexpensive and so modest in its simple wrappings, is a far more complex product than may be imagined. For its manufacture materials are brought from all parts of the world. Sugar, pure, fine and white, from Java, from Cuba, from South America. Tartaric acid, the healthful acid of the grape, is obtained in the vineyard countries of France and Italy. India and Sicily supply the orange and lemon colors and juices; Brazil the chocolate, our own United States the pure sifted refined gelatine, and so on. And all of these wholesome, healthful materials, essential each one of them to the well-being of man, are assembled in one of the most pleasant, spotlessly clean, efficient and charming of places, the factory of The Genesee Pure Food Company at LeRoy, New York. Here the millions of packets of JELL-O which are to be used all over the world are turned out by immaculately garbed workers whose hands guide the machines, but never touch the product.

The factory is light, bright, beautiful; the workers happy, prosperous and content, and the product which they turn out by the tons and tons day after day, never varies in its excellence and purity.





This perfect package  
brings **JELL-O** to  
you as fresh as when  
it is packed at the factory





This perfect package  
brings **JELL-O** to  
you as fresh as when  
it is packed at the factory